



Tropic Spirit Catering

Ph: 4031 5705

www.tropicspiritcatering.com.au

CHARTER MENUS

Option #1

GOURMET TROPICAL SEAFOOD PLATTER - PICNIC TO GO

\$100pp

Cooked Local Tiger Prawns with fresh lime wedges
Swimmer Crab and vermicelli cold rolls
Wild Barramundi Ceviche
Fresh shucked Pacific Oysters with sesame and shallot
Cooked Morton Bay Bugs with pickled ginger wasabi mayonnaise
Steamed Whole Mud Crab with citrus dipping sauce
Fresh cooked chilled Lobster

Accompanied with Fresh Tropical Fruits and Bread Selection

Premium Wine selection also available

Option #2

EXCLUSIVE DINING IN THE OUTDOORS

Enjoy all the elegance of dining in a restaurant, but outdoors in the wild. A secluded beachfront setting on a sandy cay surrounded by water, or high in the rainforest mountains... Your own private table set with fine linen and crockery, your personal waiter to serve your freshly cooked meal and premium wine all the while enjoying the isolated serenity

To start enjoy a sample of Australia's local seafood including

Cooked Local Tiger Prawns
Fresh Shucked Oysters with sesame and shallot
Cooked Morton Bay Bugs with pickled ginger wasabi mayonnaise
Fresh cooked chilled Lobster
With Tropical Fruits and Bread Selection

And followed by

Prime Australian Beef and Lamb from the BBQ
Cooked by your personal chef at any pristine North Queensland Location, washed down with premium Australian Beers, Wine and French Champagne.

For groups from 2 to 20 pax

\$200 pp plus location fee as follows

\$320 for areas within 30 minutes of Cairns

\$460 for areas within 1 hour of Cairns

\$600 for areas within 2 hours of Cairns

Tropic Spirit Catering

(07) 4031 5705

2 / 6-7 Plath Close

Parramatta Park Qld 4870

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Option #3

SNACK PLATTERS WHILE YOU WAIT

From 6 - 40 pax
\$35 pp

4 canapés per person
Suggested Menu

Date, feta and Walnut Roulade
Sesame crusted seared tuna, wakami and cucumber
Moroccan spiced Swordfish with sweet fennel aioli
Teriyaki chicken and vermicelli Vietnamese rice paper roll

Plus

Premium Tablelands Cheese and Tropical Fruit platter, fig chutney and water crackers

Delivery included to Cairns Area

PREMIUM WINE SELECTION

Stonier Sparkling 2007 Mornington Peninsula ...crisp lemony zing with some richer guava and apple flavours	60
Moet Chandon Brut Imperial NV - Champagne France	140
Petaluma Riesling 2011 Clare Valley ... an icon of Australian wine, monotonously good – light, long citrus flavours <i>Oysters</i>	60
Dalrymple Sauvignon Blanc 2012 Tasmania ...Crisp and refreshing as a cold Tasmania morning. <i>Perfect with fresh seafood</i>	55
Giant Steps Chardonnay 2011 Yarra Valley ... Full, broad and rich on the finish, creamy palate, good food wine...	55
Penfolds Bin 08A Chardonnay 2008 Adelaide Hills ... intense, elegant fruit flavours and distinctive complexity..	110
Majella Merlot 2010 Coonawarra ..."this wine is a cracker! Luscious, deep & smooth" auswine.com – Gold medal Royal Brisbane Wine Show... <i>Lamb</i>	45
Penfolds Koonunga Hill 76 Shiraz Cabernet South Australia ...selected from premium vineyards across SA. Full flavoured style with excellent fruit, rounded structure with balanced oak	
Penfolds St Henri Shiraz 2007 Barossa Valley ... Elegant and well balanced with soft tannins. 92/100 wine Spectator	140

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